



# Virginia Green Restaurants

Profile:



---

## Sodexo – Osprey Café at the Virginia Aquarium Virginia Beach, Virginia

---

**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

### *Sodexo – Osprey Café*

Sodexo is not only Virginia Aquarium's foodservice operator and caterer, but also their partner in conservation and "green" initiatives. In the Café and two snack bars, Sodexo uses recycled paper napkins, "spudware" (compostable flatware made from potato starch), recycled cups and reusable souvenir cups. To minimize litter and plastic landfill waste, no disposable plastic lids or straws are used. A national award-winning leader in sustainability, Sodexo uses local produce whenever possible, follows local and national guidelines for sustainable seafood, uses eco-friendly cleaning products and saves paper by sending catering menus and correspondence electronically.

**Virginia Green Activities.** When visiting Sodexo Osprey Café at the Virginia Aquarium, you can expect the following practices:

### **CORE ACTIVITIES for Restaurants**

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
  - Glass, Steel Cans, Aluminum Cans, Plastic, Office Paper, Toner Cartridges, Newspaper, Cardboard, Fluorescent Lamps, Batteries, Electronics Equipment
  - Track overall waste bills
  - Use bulk products for catering events
  - Use some recycled products for catering events
  - Effective food inventory control to minimize wastes
  - Locally grown produce and other foods
  - Non-bleached napkins and coffee filters
  - Use recycled-content paper towels and toilet tissue
  - Print menus on recycled content paper and use soy-based inks
  - Screen-based ordering system
  - Electronic correspondence and forms
  - Encourage suppliers to minimize packaging and other waste materials

- Two sided copying and printing
  - Electronic correspondence and forms
  - Use “green” cleaners
  - Purchase durable equipment and furniture
  - Use latex paint
  - Preventative maintenance on all vehicles and equipment
  - Last in/first out inventory
- ☑ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
- Disposable containers made from bio-based, recycled content, compostable materials
- ☑ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
- Filtering of grease
- ☑ **Water Efficiency.** Restaurants should have a “plan” for conserving and using water efficiently.
- Track overall water usage and wastewater
  - Preventative maintenance of drips and leaks
  - High efficiency dishwashers
  - Encourage dry cleanup over water-based
  - Low flow toilets and low flow restrictors on faucets and showerheads
  - Effective landscape management plan
  - Cisterns, drip line irrigation, and rain barrels
  - Effective storm water management
  - Minimization of impervious areas
  - Vegetative buffers around streams and ponds
- ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
- Track overall energy bills
  - High Efficiency Heating and Air Conditioning (HVAC)
  - Scheduled preventive maintenance on HVAC
  - Use natural lighting and lighting sensors
  - High efficiency fluorescent light bulbs in all canned spotlights
  - High efficiency fluorescent ballasts and lamps
  - Purchase fuel efficient vehicles

---

For more information on **Sodexo – Osprey Café at the Virginia Aquarium**, see <http://sodexhousa.com> or <http://Virginiaaquarium.com> or contact Katie Schumacher at [akschuma@virginiaaquarium.com](mailto:akschuma@virginiaaquarium.com).

For more information on **Virginia Green** program, see [www.deq.virginia.gov/p2/virginiagreen](http://www.deq.virginia.gov/p2/virginiagreen). Click on “Restaurants” to see other Green Restaurants.



**Virginia Green** is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

